DAIRY & FOOD SANITATION
VOLUME 1

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Case History, *con't. from p. 526*

Hutchings and said Brookings wouldn't sample on Saturday. Hutchings suggested calling Frasch at the Vermillion Chemistry Laboratory to ask for his suggestions and to see if he would analyze the water.

At 2:00 p.m. Stevens called Frasch. He recommended flushing the system as follows:

- Flush 800 gallons of H_2O + 6 gallons emulsifiable detergent for 45 minutes.
- Flush 800 gallons of H_2O + 4 gallons chlorine for 45 minutes.
- H_2O flush for two hours.

At 2:30 p.m. the flushing began and Stevens called

Hutchings again. Stevens asked for whether it would be safe to assume the water pipes lines were clean after this flushing procedure and could be reopened. Hutchings suggested that the lines not be reopened until test results proved they were okay. At 3:00 p.m. Stevens called Frasch back to see if analysis could be run. Frasch said if the samples were pulled and in by 6:00 p.m. the next day, he could run the samples. Stevens got the samples to Vermillion and Frasch ran the analysis from 7:00 p.m., October 6 till 4:00 a.m. the next day. Frasch called at 4:30 a.m. to tell Stevens that the water lines were safe for operation.

The restaurant did not reopen until 6:00 a.m. on October 9, 1978, because there was additional work management wanted to complete, including changing the water pipe line system. The old system had a 3,000 gallon cistern which was well-filled and there was just one pressure system for the complex. Two pressure systems and two separate water lines now serve the complex. One line goes to the restaurant; and one goes to the service station. There are two check valves on each line to prevent backsiphonage to the cistern.

Among Stevens comments were:

- The complex management was concerned about the public, so immediately shut down.
- Restaurant employees were concerned because the restaurant was not open and all had to go home, but Harold and Michael Conklin, managers of the restaurant realized the higher priority of the hazard to the public and agreed to shut the restaurant down.
- Who should they call to initiate some action? Stevens felt the State Health Department and State Assistant Chemists were very cooperative and very informative and all worked together well.
- Management was concerned the public might not accept their word once the incident was over that the pipe lines were safe.
- After reopening, the gross income of the complex did not fluctuate.